

EMPIRE HOTEL

Monday – Thursday 11:30am – 3pm & 5 – 9pm | Friday – Saturday 11:30am – 9pm | Sunday 11:30am – 8pm

SNACKS

Wood Fired Bread	16
garlic, rosemary, smoked eggplant, lemon oil (v)	
Beef Cheek Croquettes	4pc 22
pepper-mustard mayo, garlic crisps, pecorino (gf)	
Wild Mushroom Arancini	4pc 19
truffle mayo, pecorino (gf)	
Shoestring Fries	12
house seasoning, confit garlic mayo (gf, v, veo)	
Crumbed slow cooked lamb shoulder	26
labneh, sumac, toasted sesame	
Flash Fried Squid	19
togorashi, burnt onion ash, charred lime aioli, toasted nori (df, gf) (I)	

THE CLASSICS

Chicken Schnitzel	30
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce	
Parmy Alla Vodka	34
300gm crumbed chicken schnitzel, rich tomato and vodka sauce, provolone cheese, apple & fennel slaw, skin on fries	
Roast Boeuf	38
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)	
Fish'n'Chips	34
Crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)	
King River Wagyu Cheeseburger	26
potato bun, dill pickles, red cheddar, caramelised onions, mixed leaves, tomato, burger sauce, skin on fries	
Steak Sandwich	28
flame grilled beef, toasted sourdough, crunchy onions, chimichurri, mixed leaves, tomato, skin on fries	
LP's pork sausages	34
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)	
Charred butternut pumpkin salad	26
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo).add falafel + 6	



WOOD FIRED PIZZA

Naturally fermented dough. Hand-stretched to order.

PIZZA BIANCA

Patate e salsiccia	26
mozzarella, potato, pork sausage, rosemary, balsamic glaze	
Funghi	26
mozzarella, roasted mushrooms, porcini, truffle oil, gorgonzola, sage (v) – add jamón prosciutto + 5	
Gamberi e nduja	30
mozzarella, local prawns, nduja, cherry tomatoes, rocket, XO sauce (A)	

PIZZA ROSSA

Margherita	24
pomodoro, mozzarella, basil, Mount Zero extra virgin olive oil (v) – add burrata + 8	
Gustosa	28
pomodoro, mozzarella, salami piccante, Italian sausage, pancetta	
Vegetariana	26
pomodoro, mozzarella, cherry tomatoes, roasted zucchini, eggplant, capsicum, oregano, Grana Padano (v) – add burrata + 8	
Diavola	28
pomodoro, mozzarella, salami piccante, kalamata olives	
Agnello	30
pomodoro, mozzarella, lamb, goats cheese, kalamata olives, capsicum, oregano, rocket	
Prosciutto	28
pomodoro, mozzarella, cherry tomato, rocket, Grana Padano, prosciutto, cracked pepper – add burrata + 8	
add gluten free base + 4	



\$18 LUNCH

Mon – Sun 11:30am – 3pm

Chicken Schnitzel	18
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce	
Parmy Alla Vodka	18
300gm crumbed chicken schnitzel, rich tomato and vodka sauce, provolone cheese, apple & fennel slaw, skin on fries	
Roast Boeuf	18
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)	
Fish'n'Chips	18
Crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)	
King River Wagyu Cheeseburger	18
potato bun, dill pickles, red cheddar, caramelised onions, mixed leaves, tomato, burger sauce, skin on fries	
LP's pork sausages	18
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)	
Charred butternut pumpkin salad	18
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo) add falafel + 6	

NIGHTLY DEALS

SCHNITTY & PARMY NIGHT – \$20

Monday 5pm – 9pm

Your choice of the Chicken Schnitzel or Parmy Alla Vodka

PIZZA NIGHTS – \$20

Tuesday & Thursday 5pm – 9pm

Your choice of any wood fired pizza

STEAK NIGHT – \$22

Wednesday 5pm – 9pm

200gm Butchers cut steak, skin on fries, choice of sauce

If you have any special dietary requirements, please ask for options available. (df) dairy free, (dfo) dairy free option, (gf) gluten free, (gfo) gluten free option, (ve) vegan, (veo) vegan option, (v) vegetarian, (vo) vegetarian option. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin.

Menu items subject to change according to seasonality and availability.